



In your box

- 1 Lime
- 1 Shallot
- 2 Garlic Cloves
- 1 Poblano Pepper
- 3 oz. Pineapple Chunks
- 12 oz. Ground Pork
- 1 tsp. Chipotle Seasoning
- 6 Small Flour Tortillas
- 2 Tbsp. Tomato Paste
- ½ oz. Crispy Jalapeños



Al Pastor Pork Tacos

with pineapple and chipotle

NUTRITION per serving—Calories: 819, Carbohydrates: 64g, Fat: 40g, Protein: 41g, Sodium: 1550mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ● ●
Easy

Spice Level ● ● ● ●
Medium

🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **lime zest**



1

Prepare Ingredients and Marinate Shallot

- Zest **lime**, halve, and juice.
- Halve and peel **shallot**. Cut into thin strips.
- Mince **garlic**.
- Stem **poblano pepper**, seed, and cut into ½” dice.
- Cut **pineapple chunks** into small pieces.
- Combine shallot strips in a mixing bowl with lime juice and a pinch of **salt** and **pepper**. Marinate at least 10 minutes, stirring a couple times to marinate evenly.



2

Cook the Pork

- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil**, **ground pork**, and **chipotle seasoning** to hot pan. Cook, breaking up meat, until no pink remains, 6-8 minutes.
- Transfer pork to a plate.
- Reserve pan; no need to wipe clean.
- While pork cooks, warm tortillas.



3

Warm the Tortillas

- Stack **tortillas** and cover with a moist paper towel. Microwave until warm, 30 seconds.
- Immediately transfer to a foil pouch to keep warm.
- *Alternately, wrap tortillas in foil and heat in a 375 degree oven until warm, 4-5 minutes.*



4

Cook the Filling

- Return pan used to cook pork to medium-high heat. Add 1 tsp. **olive oil**, **garlic**, and **poblano pepper** to hot pan. Stir occasionally until softened, 3-4 minutes.
- Add **ground pork**, **tomato paste**, and **pineapple chunks** and stir occasionally until pork is coated, 4-5 minutes.
- Remove from burner and season with 1 tsp. **lime zest** (reserve remaining for garnish), ½ tsp. **salt**, and ¼ tsp. **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **filling** in each **tortilla** and garnishing with **pickled shallot** (to taste), **crispy jalapeño pieces** (to taste), and remaining **lime zest**. Bon appétit!